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L18 ANSWER 1 OF 1 HCAPLUS COPYRIGHT 2004 ACS on STN
 ACCESSION NUMBER: 1998:761794 HCAPLUS
 DOCUMENT NUMBER: 130:13420
 TITLE: Pigment/dyestuff composition
 INVENTOR(S): Rydenfors, Goran
 PATENT ASSIGNEE(S): AB Tripasin, Swed.
 SOURCE: PCT Int. Appl., 10 pp.
 CODEN: PIXXD2
 DOCUMENT TYPE: Patent
 LANGUAGE: English
 FAMILY ACC. NUM. COUNT: 1
 PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
WO 9851160	A1	19981119	WO 1998-SE885	19980514
W: AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, CA, CH, CN, CU, CZ, DE, DK, EE, ES, FI, GB, GE, GH, GM, GU, HU, ID, IL, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MD, MG, MK, MN, MW, MX, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, SM, SN, TJ, TM, TR, TT, UA, UG, US, UZ, VN, YU, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM				
RW: GH, GM, KE, LS, MW, SD, SZ, UG, ZW, AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE, BF, BJ, CF, CG, CI, CM, GA, GN, ML, MR, NE, SN, TD, TG				
SE 9701828	A	19981116	SE 1997-1828	19970516
SE 508907	C2	19981116		
AU 9875598	A1	19981208	AU 1998-75598	19980514
PRIORITY APPLN. INFO.:			SE 1997-1828	19970516
			WO 1998-SE885	19980514
AB A pigment/dyestuff composition for coloring of collagen-containing sausage casings				
is disclosed. The composition comprises 2-10 % by weight of pigment/dyestuff, 3-30 % by weight of polyoxyethylene sorbitan fatty acid ester, 1-10 % by weight of sorbitan fatty acid ester, 0-70 % by weight of dispersing agent, the balance being water and, optionally, other conventional additives.				
IC	ICM A22C013-00			
	ICS C09B067-42			
CC	17-7 (Food and Feed Chemistry)			
ST	sausage casing color dye			
IT	Food			
	Food			
(dyes; pigment/dyestuff composition for coloring of collagen-containing sausage casings)				
IT	Dyes			
	Dyes			
(food; pigment/dyestuff composition for coloring of collagen-containing sausage casings)				
IT	Coloring materials			
	Food additives			
	Pigments, biological			
	Sausage casings			
	(pigment/dyestuff composition for coloring of collagen-containing sausage casings)			
IT	Collagens, biological studies			
	RL: FFD (Food or feed use); PEP (Physical, engineering or chemical			

process); BIOL (Biological study); PROC (Process); USES (Uses)
 (pigment/dyestuff composition for coloring of collagen-containing sausage casings)

IT 1338-39-2, Sorbitan monolaurate 1338-41-6, Sorbitan monostearate
 1338-43-8, Sorbitan monooleate 9005-63-4D, Polyoxyethylene sorbitan,
 fatty acid esters 9005-64-5 9005-65-6 9005-66-7 9005-67-8
 9005-70-3 9005-71-4, Polyoxyethylene(20) sorbitan tristearate
 12441-09-7D, Sorbitan, fatty acid esters 26266-57-9, Sorbitan
 monopalmitate 26266-58-0, Sorbitan trioleate 26658-19-5, Sorbitan
 tristearate

RL: FFD (Food or feed use); BIOL (Biological study); USES (Uses)
 (pigment/dyestuff composition for coloring of collagen-containing sausage casings)

IT 56-81-5, Glycerol, biological studies

RL: FFD (Food or feed use); PEP (Physical, engineering or chemical process); BIOL (Biological study); PROC (Process); USES (Uses)
 (pigment/dyestuff composition for coloring of collagen-containing sausage casings)

REFERENCE COUNT: 2 THERE ARE 2 CITED REFERENCES AVAILABLE FOR THIS
 RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

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TERM #	# OCC	# DOC	% DOC	CT
1	2	1	100.00	DYES
2	2	1	100.00	FOOD
3	1	1	100.00	COLLAGENS, BIOLOGICAL STUDIES
4	1	1	100.00	COLORING MATERIALS
5	1	1	100.00	FOOD ADDITIVES
6	1	1	100.00	PIGMENTS, BIOLOGICAL
7	1	1	100.00	SAUSAGE CASINGS

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